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You can rely on Defy. To simplify

Owner's Manual

DHG 116 Black enamel

DHG 117 Stainless steel



GAS HOB

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

[www. defy.co.za](http://www.defy.co.za)

Part Number 066 986

Introduction.

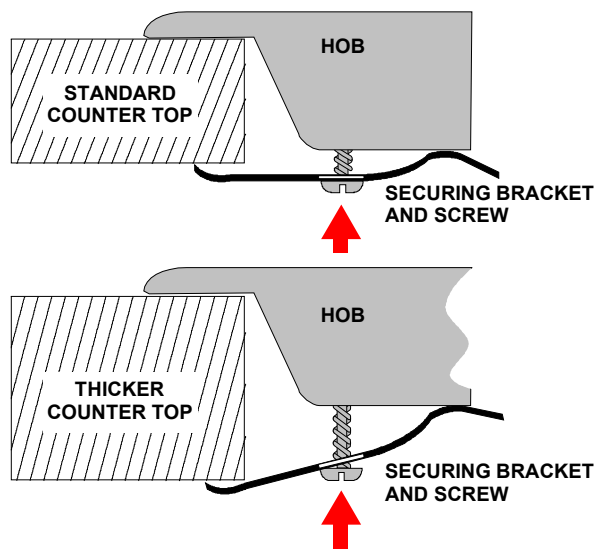
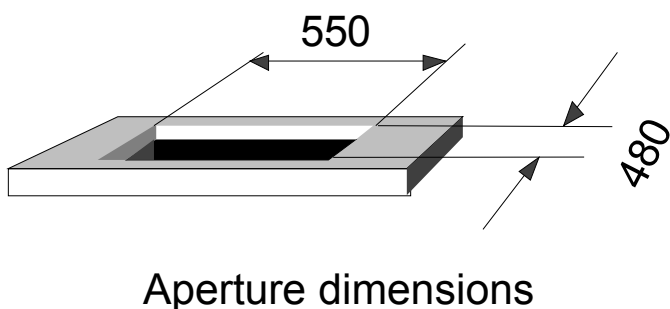
- **Congratulations on the purchase of this quality product.**
- We trust that you will enjoy many years of trouble free use.
- Please read these instructions carefully before use as they will provide you with information on how to operate and care for your hob in order that you gain the maximum benefit from it.

Unpacking.

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Installation

- Good room ventilation is vital for the efficient performance of the appliance and for the safety of the occupants in the room in which the appliance is installed.
- Cooking appliances generate considerable heat. The layout and materials of the surrounding cabinets should take account of these characteristics.
- Surfaces of cabinets immediately adjacent to the hob should be able to withstand temperatures of up to 100° C without delaminating or discolouring.
- Allow an unrestricted space of at least 150mm at the sides and 750mm above the hob.
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop.
- Invert the hob on the worktop adjacent to the aperture before making the electrical connection. This will ensure sufficient cable length for subsequent servicing.
- Position the hob over the aperture and using the fixing brackets provided, secure the hob to the counter top as shown below. Fixing holes are located at all four corners of the hob base.



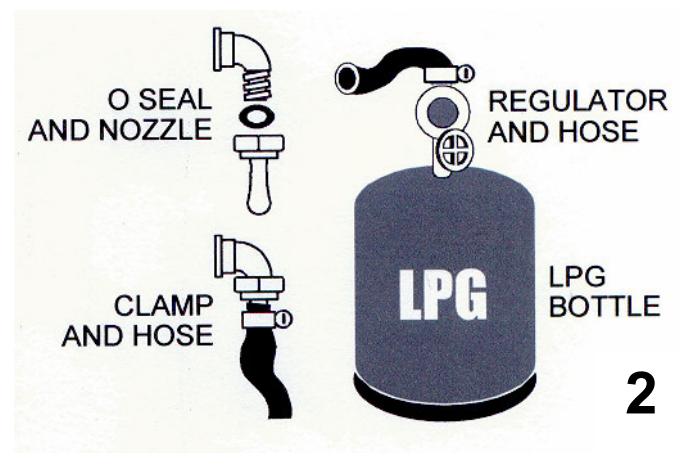
Instructions for the installer

Electrical installation

- This product has an electrical connection for the flame ignition system which requires a 230V. 50 Hz power supply.
- The product is fitted with a 15 Amp 3 pin plug.
- Insert the plug into an earthed 15 Amp wall socket.
- The wall socket should be located where it is easily accessible but not above the hob.
- If the mains power cord is damaged, it must be replaced by a qualified electrician.
- **This appliance must be earthed.**
- **The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.**

LPG (Liquid Petroleum Gas) installation

- Soak the end of the gas-supply hose in hot water to soften it.
- Then push the hose end fully over the gas-supply nozzle located at the rear of the hob .(see sketch 1 below)
- Secure the hose by tightening the hose clamp. (See sketch 2 below)
- Similarly, secure the other end of the hose to the regulator on the gas bottle.



Check for gas leaks

- **Never use a naked flame to check for gas leaks**
- Check for gas leaks after installation and whenever a new or re-filled gas bottle is used for the first time.
- Ensure that the gas burner control knobs are in the OFF position.
- Open the valve on the Gas bottle.
- Using a small paint brush, apply some soapy water to all the connections.
- If there is a leak, bubbles will appear.
- If this happens, close the valve on the gas bottle.
- Check and tighten the connections immediately.
- Repeat the procedure to ensure that there are no further leaks.

Safety compliance with local requirements.

The appliance may only be installed by a Qualified Gas Fitter who is registered with the LPGSASA. (Liquid Petroleum Gas Association of Southern Africa) and must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local bylaws applicable in the area.

Permanent installation.

All registered Gas Fitters are issued with an identity card which carries their registration number. Make a note of this on the space provided below.

The Gas Fitter should also provide you with a written certificate after completion of the work. **Failure to comply with the above will render the warranty invalid.**

Before the installer hands over the installed appliance be sure that you fully understand:

- a) The position of the isolation or shut-off valve in the gas supply line to the appliance.
- b) The requirements for safe operation of the appliance

Note.

This appliance is supplied ex-factory with jets and air settings for use with LPG gas only.

Flexible hose - Not supplied.

Any hose that is used to connect the hob to the gas system shall comply with SANS 1156-2 or BS 3212.

Gas cylinder - Not supplied.

For best results we recommend that gas cylinders with a minimum capacity of 19kg be used.

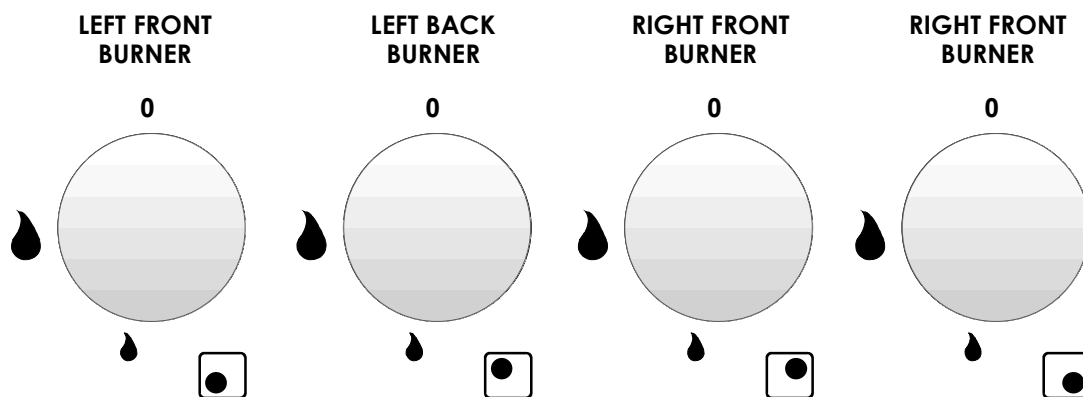
Regulator - Not supplied.

A 2,8 kPa LPG gas regulator which complies with SANS 1237 must be used.

Installer's details to be filled in below

INSTALLER'S NAME.	INSTALLER'S REGISTRATION NUMBER.	HAVE YOU RECEIVED A WRITTEN CERTIFICATE?

The control panel.



Operating the burners

- To switch a burner on, push down slightly on the relevant control knob and then turn it to the left (counter – clockwise) The large flame symbol on the knob indicates the maximum and the small flame the lowest setting.
- The gas will then be lit automatically.
- Release the knob 3 to 5 seconds after the flame is observed at the burner.
- If the flame fails to continue burning, please repeat the sequence.

Important.

Flame failure –safety cut out.

- Should the flame extinguish for whatever reason, the flow of gas to the burner will automatically be terminated.

Action to be taken in the event of a burn back.

- In the event of a burn back (where the flame burns back into the jet) immediately turn off the control to the affected burner.
- Wait a few minutes and relight the burner in the normal manner.
- If the burn back occurs again, turn off the control knob to the affected burner, and consult the nearest Defy Service Centre, who will advise you .

Ventilation.

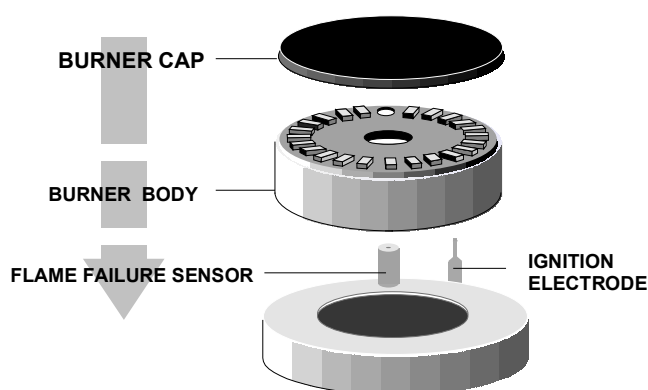
- Room ventilation is vital for the efficient performance of the appliance and for the safety of the occupants in the room in which the appliance is installed.

Maintenance and servicing.

- Every twelve months the hob should be serviced by a Defy Service agent to ensure continued efficient and safe operation.
- Note: If required, the cleaning of the valves should only be carried out by a qualified Defy technician. i.e. Burner not functioning correctly.
- Removable burner parts should be washed weekly with hot water and detergent.
- Take care to remove any encrustations and ensure that the burner holes are clear.
- The condition of the gas hose and valve should be inspected for leaks every time the gas bottle is re-filled.

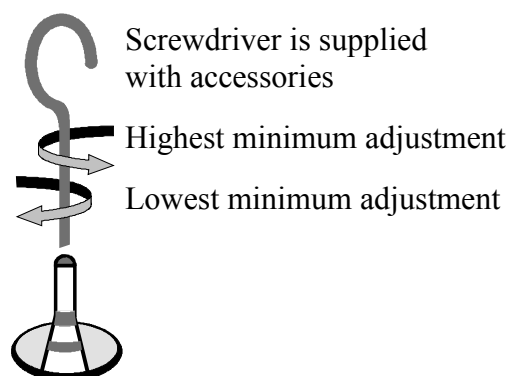
Fitting the burner caps.

- Carefully align the hole in the aluminium burner body with the flame failure sensor.
- Gently lower the burner body into position.
- Centralise and level the burner cap onto the burner body.



Minimum flame adjustment

- Remove the push-on-type knobs.
- Light the burners and adjust the minimum flame by turning the adjustment screw clockwise to decrease or anticlockwise to increase the flame.



Important safety advice.

- When using gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the product when it is in use.
- Only use the hob for preparing food and use a deep pan, large enough to cover the appropriate burner.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil and never heat fat or fry with a lid on the pan.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.

In the event of a pan fire.....

- Burns and injuries are usually caused by picking up the burning pan and rushing outside with it.
- **Do NOT use water to extinguish an oil or fat fire.**
- Switch off the electrical and gas supplies.
- Smother the flames with a blanket or damp cloth.

Cleaning.

General:

- Switch the electricity off at the wall socket and remove the plug before attempting any cleaning operation.
- Allow the burners to cool down before cleaning.
- Never use sharp instruments, abrasive cleaners, chemical sprays, wire wool, acid or chlorine based cleaners or steam cleaners on any part of the hob.

Exterior:

- The pot supports on the hob may be removed to allow easy access to the hob panel.
- Wash the exterior, pot supports and burner caps with hot soapy water,
- Rinse and dry.
- Acidic spills such as lemon juice, should be cleaned as soon as possible as these tend to etch into metals if left unattended.
- Never wash the burner caps in a dishwasher.

Control panel:

- Do not use oven cleaners, aerosols, scouring pads or abrasive cleaners.
- Wipe the control panel with a damp cloth and dry with a dry lint free cloth.
- Do not attempt to remove any of the control knobs.

Stainless Steel model

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.

Care guide for Stainless Steel model

CONDITION	ACTION	COMMENTS
Requires routine cleaning	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning. Wipe with a little baby oil and a soft lint free cloth. Buff to shine	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface. Apply whenever necessary
Stubborn stains and discolouration	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron free abrasive polishing compound. Rub in the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches,	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

It must be appreciated that some of the above suggested procedures will alter the surface appearance of the treated area. They should therefore only be applied with due consideration and care.

Important Do's and Don'ts.

- Do have the hob installed by a qualified technician.
- Do read all the instructions before using the hob.
- Do keep children away from the hob when in use, as surfaces can get extremely hot.
- Do switch the electricity off before cleaning any part of the hob.
- Do remember to switch the hob off after cooking is completed.
- Do keep ventilation slots free of any obstructions.
- Do allow the hob to cool down before cleaning.
- Do refer servicing to qualified service technicians.

- Don't leave children unsupervised when the hob is in use.
- Don't store items above the hob which are tempting to children.
- Don't sit or stand on the hob.
- Don't use a pan large enough to cover two or more burners.
- Don't use water to extinguish fat or oil fires.
- Don't use the hob as a space heater or dryer.
- Don't heat up any unopened cans or containers as internal pressure build-up could cause these to explode.
- Don't place flammable materials (plastics, cloth, paper, aerosols etc.) on or near the hob.
- Don't use abrasive or aggressive chemical cleaners to clean any part of the hob.
- Do not cover the hob or burners with aluminium foil.
- Don't use a steam cleaner to clean the hob.

Technical specifications

BURNER DATA

BURNER TYPE sizes in mm	GAS TYPE		PRESSURE (kPa)	INJECTOR MARKING (1/100 mm)	GAS CON- SUMPTION†	POWER (Kw)		RECOMMENDED POT DIAMETER** (CM)
						MAX	MIN	
AUXILIARY Ø 55	LPG	G30 /G31	3.0 / 3.7	52	73 g/h	1.000	0.65	8 - 14
	NATURAL	G20	2.0	72X	95 dm³/ h			
SEMI RAPID Ø 75	LPG	G30 /G31	3.0 / 3.7	68	127 g/h	1.750	0.70	14 - 20
	NATURAL	G20	2.0	98	167 dm³/ h			
RAPID Ø 100	LPG	G30 /G31	3.0 / 3.7	88	218 g/h	3.000	1.30	22 - 24
	NATURAL	G20	2.0	116	286 dm³/ h			

* In reference conditions, gas temperature 15°C atmospheric pressure 101.32 kPa

** In compliance with burner and pot performance

DIMENSIONS

Length - left to right = 590mm

Width - front to back = 510mm

Depth - from top of burners to bottom of base = 85

Problem check.

- **Do not attempt any repairs yourself.**
- **Before calling a service technician to assist with a problem, please check:**
- **The mains distribution board.**
- **The wall switch.**
- **The LPG cylinder and hose connections.**
- **Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.**
- **If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.**

Service Centres

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

BLOEMFONTEIN 160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN 5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 551 8314
CapeTown.Service@defy.co.za

DURBAN 35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON 16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG Cnr. Mimetes & Kruger Sts. Denver ext.12
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE 87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH 112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA. Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 8300
Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS**

Warranty

This certificate is issued by DEFY APPLIANCES LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

CARRY IN SERVICE Microwave ovens, Compact cookers, Domino hobs and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.